

CPV115G

Product familie	Lade
Hoogte	14 cm
Type	Vacuümlade
Vitality system	Ja







Design

Design	Linea	Materiaal	Glas
Kleur	Neptune Grey	Logo	Geëtst
Afwerking	Neptune Grey	Positie logo	Inside







Bediening

Type bediening	Touch bediening
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Program / Functions

Cyclus vacuüm in zakjes	
Cyclus vacuüm in container	
Chef functie	
Lassen	

Technische specificaties

						
Openingsmechanisme	Push-pull	Safety solenoid valve	anti oil reflux	Ja		
Materiaal voet	Stainless steel 304	Dehumidification pump		Ja, automatisch cycle		
Materiaal deksel	Gehard glas met kader					
Opening deksel	65° +/- 3°					

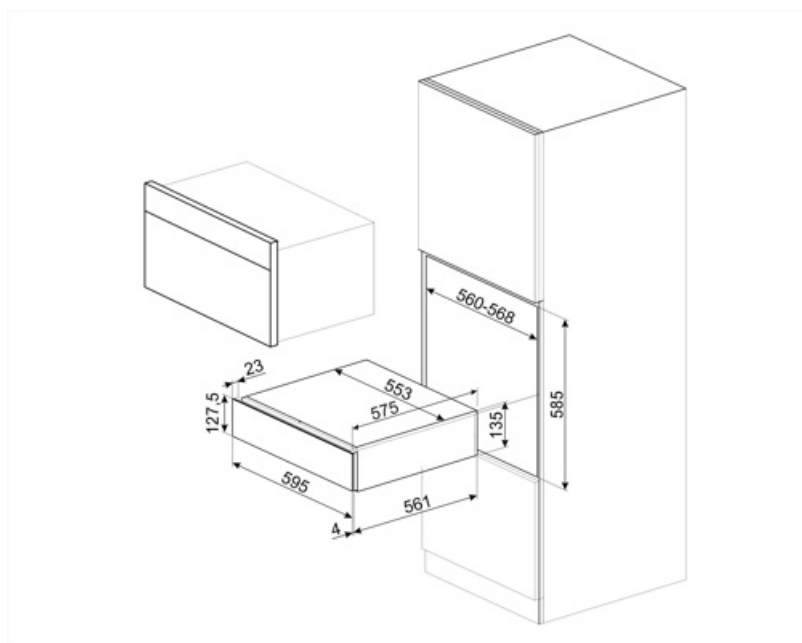
Apparaat stabilisatie	Ja	Enabling vacuum bar lenght	260 mm
Drawer maximum protrusion	453 +/- 2 mm	Removable enabling vacuum bar	Ja
Maximum gewicht in lade	15 kg	Type lassen	Dubbelfasig
Maximum gewicht boven lade	48 kg	Duur cyclus vacuüm trekken	1' - 1'20"
Netto volume	6,5 l	Te bereiken vacuüm	2-10 millibar (99,9%)
Pump flow	4 m ³ /h	Vacuüm sensor	Top op 10 mbar precisie
		Meegeleverde accessoires	20x30 V-bags, 25x35 V-Bags

Elektrische aansluiting

Stekker	(F;E) Schuko	Spanning (V)	220-240 V
Nominale aansluitwaarde	240 W	Frequency (Hz)	50-60 Hz
Stroom	1 A		

Logistieke informatie

Breedte product (mm)	597 mm	Hoogte	135 mm
Diepte product (mm)	570 mm		



Compatible Accessories



LIFEBOX

Set van 3 containers voor vacuümlade



VBAG1

Sous-vide zakjes, 20x30 cm, 50 stuks



VBAG2

Sous-vide zakjes, 25x35 cm, 50 stuks











Alternative products

CPV115B3

Kleur: Zwart



Symbols glossary

- | | | | |
|--|---|---|--|
|  | The Chef function alternates compression and decompression cycles and speeds up some operations, such as marinade or infusion, that otherwise would require a lot of time. |  | Preservation vacuum bags. These bags endure temperatures from -25°C to 70°C (for 2 hours) or 100°C (for 15 minutes). Suitable for pantry, refrigerator and freezer storage, they cannot be used for vacuum cooking. |
|  | The vacuum in bag function guarantees to create vacuum into bags choosing among three levels. It is also possible to set the 0 level to seal the bag without creating the vacuum. |  | The stabilization device maintains the drawer open when used, avoiding closing it accidentally. |
|  | Sous-vide cooking bags. These bags endure a maximum temperature of 85°C (for 75 hours), 100°C (for 4 hours) or 121°C (for 30 minutes). Suitable for pantry and refrigerator storage, they cannot be storage in the freezer. |  | The vacuum in container function guarantees to create vacuum into glass or plastic containers choosing among three different levels. Use only certificate containers suitable for vacuum and able to resist to a 99,9% vacuum. |
|  | Setting the highest vacuum in bag/container level, it is reached a 99,9% vacuum. |  | The vacuum sensor guarantees the achievement of the maximum vacuum connected to the level set. If the value is not reached, the bag is not sealed. |
|  | De machine is in te stellen op drie verschillende sluitniveaus. Door het maximale niveau in te stellen is het mogelijk om meer zakken tegelijk dicht te lassen met één unieke cyclus. |  | De machine voert een dubbelfasig laswerk uit dat garandeert dat ook vuile en olieachtige zakken worden gelast. |